



United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

P.O.Box 96456
Washington, DC
20090-6456

FV-201

Fruit and Vegetable Programs

Date Issued: June 1, 2000

Frozen Fruit, Announcement FV-201
Commodity Specifications, FV201-CS1

AMENDMENT NO. 2

**PURCHASE OF FROZEN FRUIT FOR DISTRIBUTION
TO CHILD NUTRITION, NEEDY FAMILY AND OTHER DOMESTIC FEEDING
PROGRAMS**

The purpose of this amendment is to revise the commodity specifications for Apricots contained in the Commodity Specifications, FV201-CS1. The following revised language replaces the language contained in (1) I. **Packing, Labels and Packaging, 1. Primary Containers** and 2. **Secondary Containers (cases), e.**, (2) II. **Individual Commodity Specifications, B. Apricots, 4. Net Weight**; and (3) **Exhibit 4, Universal Product Codes** of the Commodity Specifications, FV201-CS1 issued in June 1999.

I. Packing, Labels and Packaging

1. Primary Containers

- a: Frozen Freestone Peaches and Frozen Apricots (in individual serving sizes)** must be packed in new primary containers. Primary containers are to be plastic type containers with a foil seal. The primary containers will contain the name of the product, ingredient statement, the net weight in ounces and kilograms, and a keep frozen statement.

2. Secondary Containers (cases)

- e. Frozen Freestone Peaches and Frozen Apricots (in individual serving sizes),** Identity coding must be on the cases, container marking is optional.



II. Individual Commodity Specifications

B. Apricots

4. Net Weight:

- a: 20 pounds per box****
- b. 32 pound plastic containers**
- c. Frozen Apricots in Individual Serving Sizes**

- 1. Grade: U.S. Grade A**
- 2. Style: Diced ($\frac{3}{8}$ to $\frac{1}{2}$ inch)**
- 3. Individual Net Weight: 4 ounces per cup.
96 cups per case.**
- 4. Size of Primary Container: Individual
portion serving cups.**
- 5. Pack Formula: The fruit shall be packed into a syrup at a
ratio of 5+1 fruit to sugar, resulting in a final average Brix
measurement of 60°. Ascorbic acid and citric acid may be
added.**
- 6. There shall be No cooked product of any kind used.**

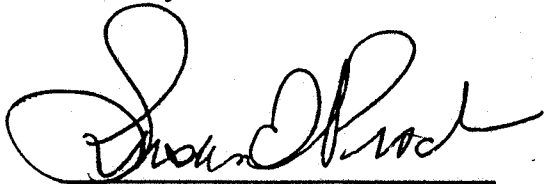
Exhibit 4

Universal Product Codes

<u>Frozen Fruit</u>	<u>Primary Container</u>	<u>Secondary Container</u>
Apple Slices	7 1500101346 0	1 07 15001 01346 7
Apricots (20-lb.)	7 1500101358 8	1 07 15001 01358 5
Apricots (32-lb.)	7 1500101354 2	1 07 15001 01354 9
Apricots, (96/4 oz. cups)	7 1400101384 2	1 07 15001 01384 9
Blackberries (30-lb.)		1 07 15001 01370 2
Cultivated Blueberries (30-lb.)		1 07 15001 01367 2
Native Blueberries (30-lb.)		1 07 15001 01366 5
Evergreen Blackberry Puree (6/ 5-3/4)	7 1500101376 7	1 07 15001 01376 4
Marion Blackberry Puree (6/ 5-3/4)	7 1500101377 4	1 07 15001 01377 1
Red Raspberry Puree (6/ 5-3/4)	7 1500101373 6	1 07 15001 01373 3
Cherries, RTP (30-lb.)		Not required
Cherries, RTP (12/2 ½-lb.)		1 07 15001 01383 2
Cherries, IQF (40-lb.)		1 07 15001 01364 1
Cherries, IQF (12/2.5-lb.)		1 07 15001 01389 4
Peaches, Freestone (2-lb.)		1 07 15001 01419 8
Peaches, Freestone (20-lb.)		1 07 15001 01424 2
Peaches, Freestone (96/4 oz. cups)		1 07 15001 01422 8
Red Raspberries (25-lb.)		1 07 15001 01372 6
Strawberries (30-lb.)		1 07 15001 01375 7
Strawberries, 4+1 (30-lb. plastic)		Not required

All other terms and conditions remain unchanged.

Sincerely,



Susan E. Proden
Contracting Officer
Commodity Procurement Branch
Fruit and Vegetable Program